



C116

Batch Freezer

C116



Features

The C116 batch freezer is the result of more than 45 years of experience manufacturing gelato/ice cream equipment. A technologically advanced machine for professionals wishing to produce high-quality desserts in larger quantities with maximum efficiency. Manufactured in Italy by Frigomat to ensure Italian equipment quality and technology to serve gelato, ice cream or medium overrun frozen desserts.

Electronic Control: Automatic and semi-automatic cycles

Four freezing programs:

- automatic freezing cycle to reach the ideal consistency according to the type and quantity of mix introduced;
- semi-automatic freezing cycle with consistency setting;
- slush cycle with consistency setting and continuous agitation;
- slush cycle with time setting and cyclic agitation.

Automatic consistency preservation at the end of each cycle.

High Precision

The electronic IES features a new consistency control system, that further improves the precision during the different working conditions.

Variable Batch Size

High production flexibility (from 4 up to 15 quarts of liquid mix), through the automatic control which manages the freezing cycle in relation to the type and quantity of mix.

Efficiency

Highly efficient freezing cylinder with direct expansion gas technology and steel beater with removable flexible scrapers.

Two-Speed Beater

The beater has two speeds: standard for production and high speed for extraction with "extra chill" option during the ejection to maintain the best product consistency.

Safety

Cylinder-block steel door with double safety system on hopper grid and on door itself. Upon grid and/or door opening, the beater immediately stops in order to avoid any accident. The door features an additional grid on the ejection hole to prevent any injury.

The machine features a low voltage control panel.

Easy cleaning and operation

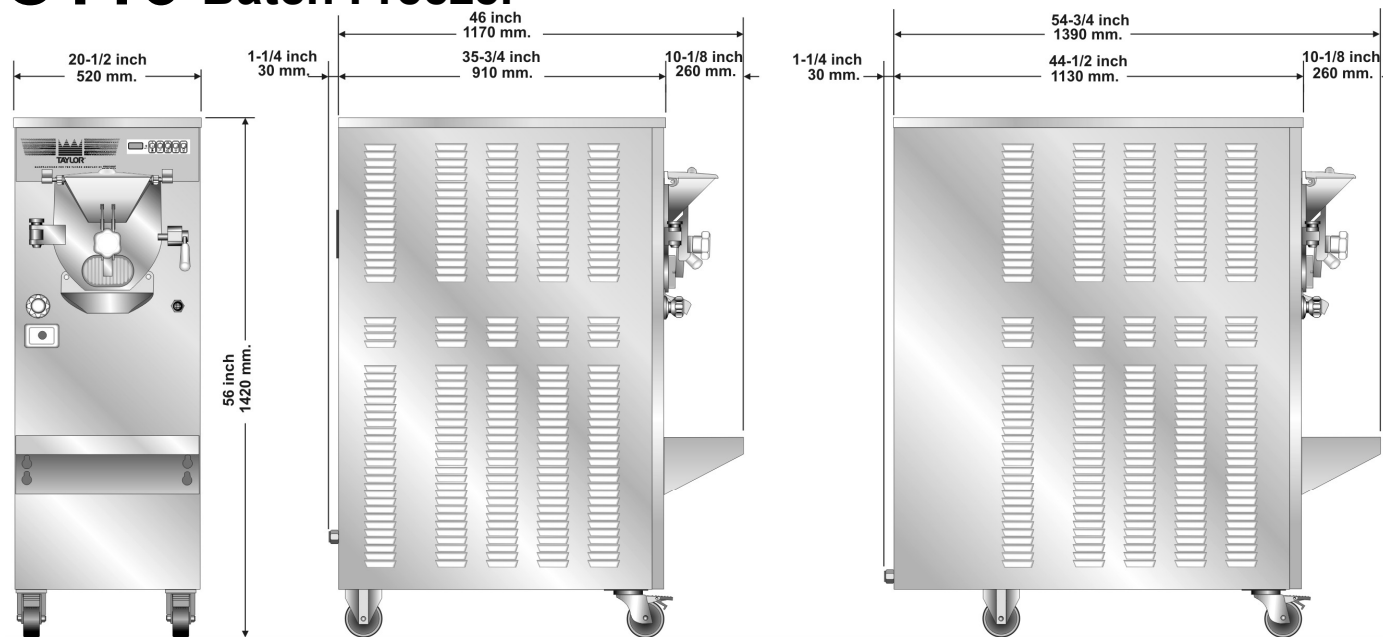
A rinse faucet fits right into the front panel conveniently located next to the door.

Large shelf with nonslip pad is very practical for the operator.



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Weights	lbs.	kgs.
Air Cooled - Net	881	400
Air Cooled - Crated	1005	456
Water Cooled - Net	783	355
Water Cooled - Crated	935	424
Shipping Volume	cu. ft.	cu. m.
Air Cooled	31.8	0.90
Water Cooled	28.3	0.80

Dimensions	in.	mm.
Width	20-1/2	520
Water Cooled Depth	46	1170
Air Cooled Depth	54-3/4	1390
Height	56	1420

Counter Clearance: 5" mounted on standard casters.

Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
208-230/60/3 Air	60	50	3P 4W
208-230/60/3 Water	60	50	3P 4W

(For exact electrical information, always refer to the data label of the unit)

Bidding Specs

Electrical: Volt _____ Hz _____ ph _____
 Neutral: Yes No **Cooling:** Air Water NA
 Options: _____

Specifications

Electrical

One dedicated electrical connection is required. See the Electrical chart for the proper electrical requirements. Manufactured to be permanently connected. Consult your local Taylor distributor for cord & receptacle specifications as local codes allow.

Freezing Cylinder

One, 28 quart.

Beater Motor

One, two speed beater motor 5.7 HP at low speed, 10 HP at high speed.

Refrigeration System

One, approximately 38,000 BTU/hr. R404A (BTUs may vary depending on compressor used)

Air Cooled

Minimum 6" on both sides and 24" at rear. Minimum air clearances must be met to ensure adequate air flow for optimum performance.

Water Cooled

Water inlet and drain connections on back panel 1/2" MPT.

Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.